

THE
Devon
Valley
HOTEL

New Year's Celebrations

— M E N U —

AMUSE BOUCHE

Tempura Prawn with Coriander & Wasabi Batter set in a Sweet Chili Dipping Sauce

STARTERS

Starter Trio: Ostrich Boboti, Salmon & Leek Quiche, Pistachio Duck Liver Pate with Micro Herbs and Balsamic Reduction

OR

Creamy Polenta with Shiitake and King Oyster Mushrooms, Grana Padano and Truffle Salt

OR

Pesto-rubbed Chicken Salad with Baby Salad Leaves, Cherry Tomatoes, Mango Wedges, Caramelised Shallots, Mange Tout and a Balsamic Vinaigrette

INTERMEDIATE COURSE

Wild Mushroom Consommé with Leek Julienne and Brown Sherry

MAIN

Karoo Lamb Duo consisting of a Lamb Loin rubbed in Garlic topped with Pesto, Port Jus, Candied Pecan, Fondant Potato and Wilted Spinach with Pine Nuts

OR

Norwegian Salmon with Grapefruit Hollandaise, Almond Basmati Rice and Fine Beans

OR

Chicken Roll with an Asparagus and Prosciutto Filling, Appenzeller Cheese Sauce and Wild Rice Spaetzle

OR

Risotto topped with Roasted Red Peppers and Gorgonzola Black Mushrooms drizzled with Truffle Oil

DESSERT BUFFET

Macaroon Ice Cream

Cheese Board with Candied Figs

Espresso Tiramisu

Mini Fruit Tartlet

Raspberry Mirror Cake

Dark Chocolate Brownies topped with Blueberry Cheesecake Pecan & Pear Tart

Layered Chocolate Mousse Cake

Apple Frangipane

A Selection of Infused & Herbal Teas or Freshly Brewed Coffee

R650
PP